NICARAGUAN

Churrasco Nicaragüense

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min + 1 hr marinating**	**10 min**	**Grill**	**Skirt steak**

Ingredients

- 800 g (1¾ lb) skirt steak, cut into 3 or 4 lengths
- 1 tsp salt
- 2 tbsp olive oil

MARINADE

- 4 cloves garlic
- 1 small onion, roughly chopped
- 60 ml (¼ cup) olive oil
- 2 tbsp white vinegar
- 1 tbsp Worcestershire sauce
- 1 tsp dried oregano
- ½ tsp black pepper

CHIMICHURRI NICARAGÜENSE

- 30 g (1 cup) flat-leaf parsley and 15 g (¼ cup) coriander, finely chopped
- 3 cloves garlic, minced
- ¼ small onion, finely diced
- 80 ml (⅓ cup) olive oil
- 3 tbsp white vinegar
- ½ tsp salt

TO SERVE

- Gallo pinto or rice and beans, fried plantains and pickled onions

Steps

1. Blend the marinade ingredients until smooth. Cover the meat with it and marinate for 1 to 4 hours in the fridge.
2. Mix the chimichurri ingredients and let it rest for 30 minutes.
3. Take the meat out, wipe off the marinade, then season with salt and the oil.
4. Heat a grill to high until the grate is smoking hot.
5. Grill the skirt for 2 to 3 minutes per side, until charred outside and rosy within at 54°C (130°F).
6. Rest on a board for 5 minutes.
7. Cut across the width into 10 cm (4 in) pieces, then slice against the grain.
8. Serve with chimichurri, gallo pinto, fried plantains and pickled onions.

Notes

- **Sauce:** the Nicaraguan version has more onion and a lighter vinegar bite than the Argentine one.
- **Other cuts:** sirloin or flank are common substitutes.
- **Indoors:** use a very hot cast-iron skillet, cooking in batches.
- **Make ahead:** the chimichurri keeps 2 days in the fridge, and the marinade can be blended a day ahead.